

Apple Butter Challah

Yield: 2 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-apple-butter-recipe>

Ingredients:

- 1 tablespoon active dry yeast
- 1/3 cup granulated sugar divided
- 1 1/4 cups warm water about 110°F
- 5 cups all-purpose flour plus more for kneading
- 2 teaspoons salt
- 1/2 cup vegetable oil plus more for greasing
- 4 large eggs divided
- 1/4 cup honey
- 2/3 cup apple butter divided
- 1 apple small, peeled, cored, and finely chopped, divided

Nutrition:

1. Calories: 2250 calories
2. Carbohydrate: 362 grams
3. Cholesterol: 425 milligrams
4. Fat: 68 grams
5. Fiber: 15 grams
6. Protein: 47 grams
7. SaturatedFat: 7 grams
8. Sodium: 2530 milligrams
9. Sugar: 111 grams
10. TransFat: 1.5 grams

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